

Crispy Caramel Bars

INGREDIENTS:

- 1 pound Milk Chocolate Coating or Real Chocolate
- 1.5 cups Tiny Crisp Rice
- Peter's Caramel



TOOLS FROM CKSA:

- Spatula
- Dipping Tool
- Parchment
- Silicone Mat

DIRECTIONS:

1. Melt candy coating or melt and temper chocolate.
2. Stir in crispy rice.
3. Cut caramel into 1 1/2" ovals and flatten.
4. Dip ovals into chocolate and crispy rice mixture and place on parchment or silicone mat.
5. RECIPE AND IMAGE TAKEN WITH PERMISSION FROM AUTUMN CARPENTER'S BOOK, ALL ABOUT CANDY MAKING. ALL RIGHTS RESERVED.